

OUR STARTERS

THE SONNENBERG

14,00

Hot goat cheese in two ways, 18-month Ibaïama ham, goat Panna Cotta, Granny Smith vinaigrette

THE BURRATINA

14,00

IGP Burratina, old-fashion tomatoes carpaccio, olive oil, white balsamic, tomato sorbet

THE FOIE GRAS

21,00

Marinated with Gewürztraminer and cooked at low temperature, seasonal chutney, toasted bread

THE PRAWN

14,00

Just roasted, kumbawa zest, homemade crackers with two sesame seeds, fresh herbs, avocado ice cream

OUR MAINS

THE ZANDRE « SIMONE »

25,00

Poached fillets, duck foie gras, marinated red cabbage, fresh noodles, Sylvaner white butter

THE TROUT

16,00

Origin: France

Roast fillet, almond butter, steamed potatoes, seasonal vegetables

THE VEAL

22,00

Origin: France

Roasted rack, rosemary juice, seasonal vegetables, mashed potatoes with truffle

THE DUCK

21,00

Origin: Alsatian Barbarie

Pan-fried breast, "Vénéré" risotto, duck juice, little vegetables

LE BŒUF

21,00

Origin: Vintage Beef, England

Grilled "Diamond", Pinot Noir béarnaise, house fries, seasonal vegetables

THE PORK

24,00

Origin: Iberian Pluma

Served just grilled, BBQ sauce, Pont-Neuf potatoes, seasonal vegetables



All our dishes are elaborated with fresh products.



Dish prepared by service team.

Prices in €, taxes and service included

OUR SWEETS

THE HIBISCUS

9,00

Flavoured crème brûlée, hibiscus coulis, strawberry ice cream

THE CHOCOLATE

9,00

Extra-bitter cake with Phu Quoc's red pepper, Dulcey ganache, Zéphyr ice cream

THE FIG

9,00

Roasted in red wine and Alsatian fir honey, Bibeskaes ice cream

THE EXOTIC

9,00

Stuffed Éclair, creamy mango, candied pineapple with Madagascar vanilla, kiwi and green apple sorbet



THE CHEESE

9,00

Trolley of fresh and matured cheeses selected by "HAAG Farm"



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